

The neutral glaze



Serves :

340 ml



Prep :

15 min.



Rest :

Freezing : -
Refrigeration : 6h



Cook :

Temperature : -
Time : 5 min.

Special equipment

Whisk

Strainer (chinois)

List of recipes

The neutral glaze



Steps

🌀 Ingredients preparation

🌀 Making the glaze

Refrigerate for at least 6 hours

🌀 Using the glaze

Ingredients

- ☑ 150 g ~ Mineral water
- ☑ 125 g ~ Superfine sugar (1)
- ☑ 35 g ~ Glucose syrup
- ☑ 20 g ~ Superfine sugar (2)
- ☑ 5 g ~ NH pectin
- ☑ 5 g ~ Lemon juice

The neutral glaze

- Mix together :
 - 20g of superfine sugar
 - 5g of NH pectin.
- In a saucepan, pour :
 - 150g of water
 - 125g of superfine sugar
 - 35g of glucose syrup.
- Heat over medium heat, then at 40°C/104°F gradually add the Sugar/Pectin mixture while continuously whisking.
- Boil the syrup for 2 minutes before adding the lemon juice (5g).
- Continue boiling for an additional minute while stirring regularly (still with the whisk).
- Transfer the glaze to a container while straining it through a strainer (optional).
- Cover the surface of the glaze with plastic wrap.
- Refrigerate for at least 6 hours.



To use

✓ To glaze a cake (frozen or not) :

Add 25% water. Heat up to a maximum of 60°C/140°F.

Pour at 35-40°C/95-104°F.

✓ To glaze a tart or fruit :

Add 25% water. Heat up to a maximum of 60°C/140°F.

Use at 35-40°C/95-104°F.

✓ To use it as a spray (using a spray gun) :

Heat up to 70-80°C/158-176°F and use at 60-70°C/140-158°F.



Tips

❖ **To dilute the glaze :**

You can use alcohol (such as Kirsch) to give it some flavor, or fruit juice to give it a particular color.

❖ **Storage :**

Since the ingredients are non-perishable, it can be stored for quite a long time. I would recommend storing it in a sealed container in the refrigerator, with plastic wrap directly in contact with the surface, for up to 1 month.